

## UPCOMING EVENTS

Join us on **AUGUST 28 - 30, 2026 in Moscow, Idaho**  
- presenting the

### **BEEF Battle of the Breed-Crosses Tenderness Test Event**



NAPA has designed a unique project for members to be involved in gathering Warner Bratzler Shear Force (WBS) tenderness scores on *their own Piedmontese Beef product* - to be conducted under the expert guidance of Dr. Phil Bass at the University of Idaho.

If you are producing and marketing Piedmontese beef - either Full-blood or any breed cross - even on a small local scale - this is your chance to get professional tenderness scores on your beef to use in marketing!

NAPA is seeking particular breed-crosses and Fullblood to be tested and producers will need to provide 2 New York Strip and 2 Top Round steaks from the same animal all cut 1 inch thick. The steaks will need to be shipped frozen to the University of Idaho in July or early August 2026. Producers will need to collect a blood-card DNA sample on the animal prior to slaughter, so that NAPA may run DNA testing if needed.

We may need to limit the number of participants due to time constraints. Contact Stacy at email [NAPA.piedmontese@gmail.com](mailto:NAPA.piedmontese@gmail.com) or by phone to (701) 578-2547 if you want to provide steaks!

NAPA also plans to purchase Prime Angus and Wagyu steaks (same cuts) to have them WBS tested at the same time, for comparison to the various Piedmontese products. This testing will be done during our Beef Battle gathering so everyone can see it for themselves. The tenderness tests will be done under two different cooking protocols

with half of the steaks cooked to a medium-rare degree of doneness, and half being cooked to a 'well-done' internal temperature of 160 degrees (which is industry standard) - with cooking times recorded.

This will also give producers real information on the cooking time best suited for their beef product.

Plan to attend the Piedmontese AGM Banquet and Field Days on August 28-30 in Moscow, Idaho - where we will present results of the Tenderness testing that was completed in advance, plus watch additional steaks being tenderness scored by Warner Bratzler Shear Force... *and* see Dr. Bass breakdown a Fullblood Piedmontese carcass in the Italian method.

Dr. Bass has studied in Italy to learn their unique methods of fabricating a beef carcass. See page 5 for some basic differences between European and USA carcass cuts.

*...this is your chance to get professional tenderness scores on your beef...*

Be watching for details on the Host hotel:  
Best Western Plus University Inn,  
1516 Pullman Road, Moscow, ID 83843-4094

Schedule:

Friday, August 28 at 6 pm: Banquet, Meeting & Presentations;

Saturday, August 29 at 9 am to 4 pm:

Carcass & WBS demonstrations "Beef Battle" at Univ. of ID with a noon lunch;

Sunday, August 30 morning: travel to Owens Farms Piedmontese in WA (approx. 1 hour) to tour their herd & MANZO Beef program.

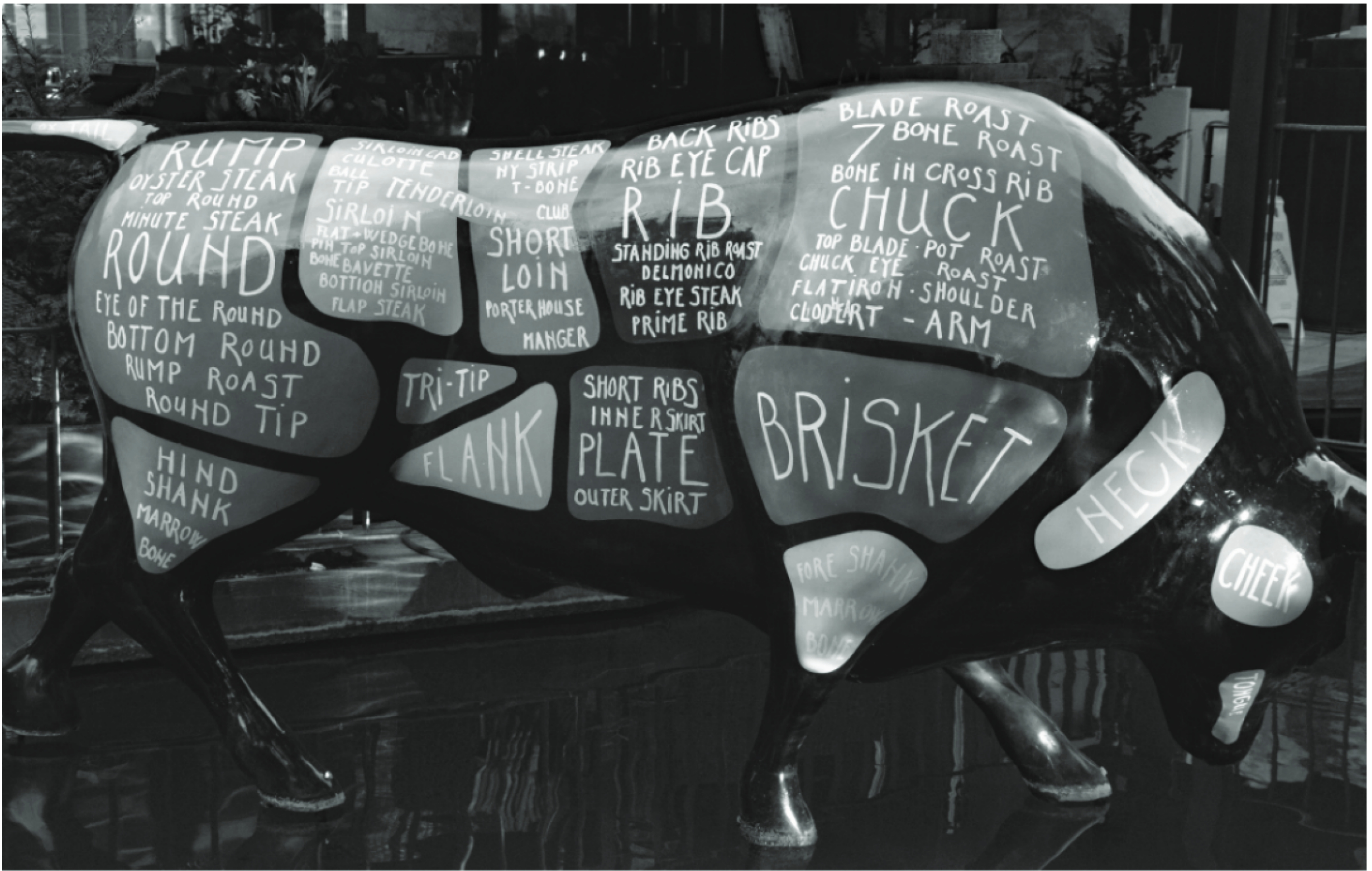
QUESTIONS? Contact NAPA. ●

### **NAPA Board of Directors**

Results of the January 2026 Board election of officers has unanimously elected Titus Yoder of Ohio as NAPA President and Paul Harold as Vice President.

As is normal policy, the membership elects people to serve on the Board, and then the Board elects the executive at the beginning of each year.

Remember, the Directors always welcome direct input from our membership and you can reach them using the contact information given on page 3.



**Statue of a bull with cuts of beef in a Budapest restaurant.**

Different countries and cuisines have varying definitions for cuts of meat and their names, and sometimes the same name is used for different cuts. For instance, the cut described as “brisket” in the United States comes from a different part of the carcass from the “brisket” referred to in the United Kingdom.

Photo by Illustratedjc - Own work, CC BY-SA 4.0, <https://commons.wikimedia.org/w/index.php?curid=38649026>

**Differences in Terminology in England:**

British Topside/Silverside: Often used for traditional Sunday roasts. British Sirloin vs. US: In England, “sirloin” refers to a specific, high-quality steak, whereas in the US, it covers a broader, often less tender area. Fore Rib: A classic, bone-in English roasting joint, equivalent to a standing rib roast. Traditional British butchers often use a “seam cutting” technique to separate muscles, offering a wider variety of specific steaks beyond the common ones.

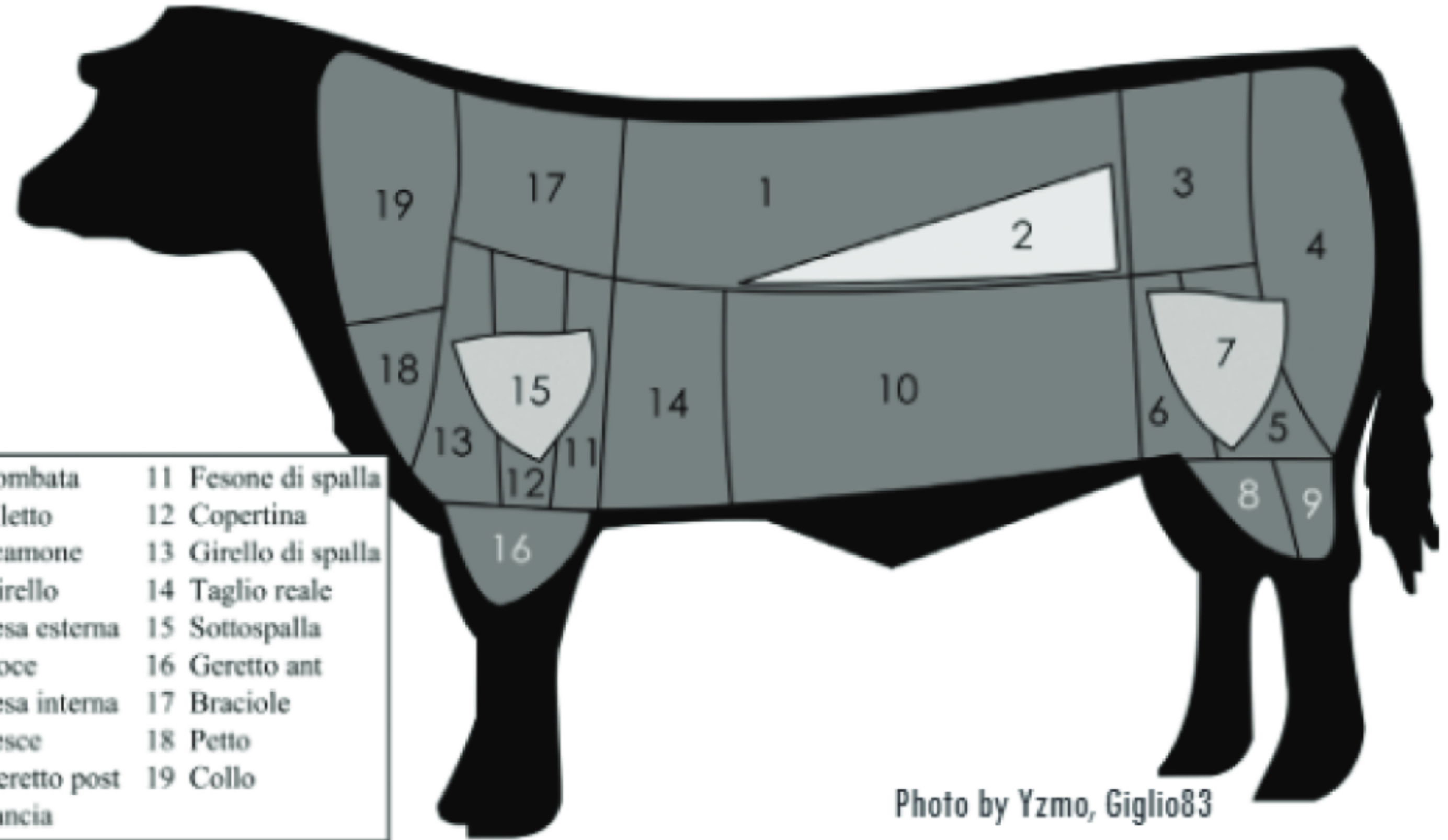
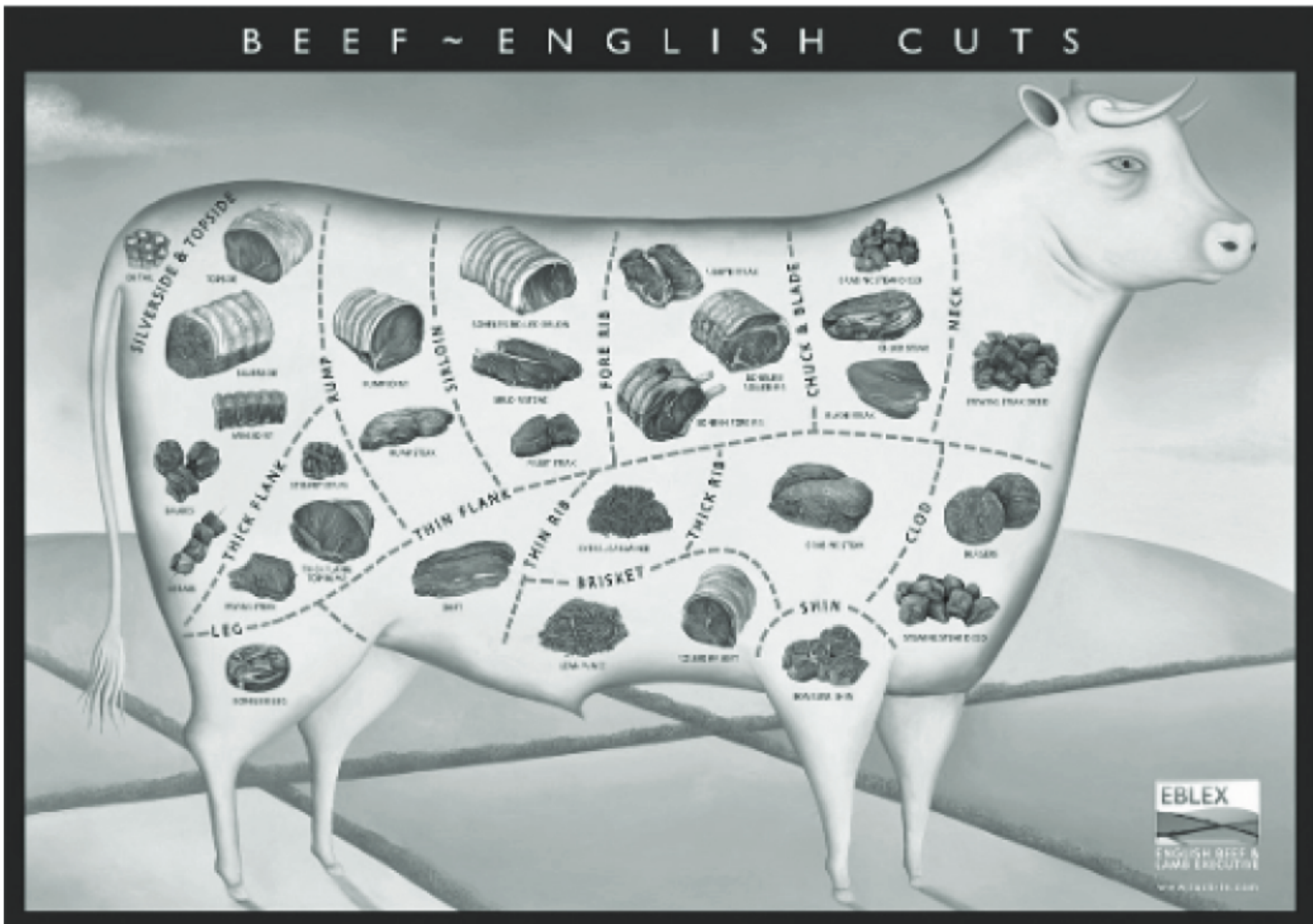


Photo by Yzmo, Giglio83

**The basic beef cuts used in ITALY.**

**Fiorentina (T-Bone/Porterhouse):** The premium cut from the loin, often cooked on the grill; **Lombata (Sirloin/Striploin):** Used for steaks, roast beef, and tagliata; **Filetto (Tenderloin):** Highly prized for its extreme tenderness, often served as steak or raw; **Fesa & Scamone (Topside/Rump):** Prime, lean cuts from the thigh, ideal for battuta al coltello (knife-cut tartare), carpaccio, or cutlets; **Costata (Ribeye/Rib Steak):** Often grilled, it is a key cut from the rib area; **Reale (Chuck/Neck):** Also known as **Tenerone**, this is used for slow-cooked dishes like brasato or stew. **Cappello del Prete (Chuck Tender):** Suitable for boiled meats (bollito) or roasts. ●